

Linzer cookies



Notes:

Dough

1 egg
1 egg yolk
200 g granulated sugar
400 g unsalted butter at room temperature
2 tsp vanilla extract
lemon zest
1/16 tsp salt
500 g AP flour
1.5 tsp baking powder

Fillings and decoration:

Ground walnuts
Nutella
Apricot jam
Raspberry jam
1 egg white
Dark chocolate (200g) (+vegetable oil)
Sanding sugar and sprinkles

- Preheat oven to 350F.
- In the bowl of your mixer, mix eggs with butter and sugar until sugar is dissolved
- Add vanilla, lemon zest and salt and mix until smooth.
- Add flour and baking powder and knead (might need to finish by hand)
- On floured surface knead and roll out to 1/8 inch thin.
- Cut out shapes and bake for 10 minutes (two sizes of hearts, rounds, stars...)